

DAKOTA CITY HERALD

JOHN H. REAM, Publisher.

DAKOTA CITY, NEBRASKA.

Free speech is unrestricted at a baseball game.

The unloaded revolver kills more than the unskilful ship, for it never rests.

Hay is selling in Cincinnati at \$29 a ton, but what of it? What's the price of gasoline?

In pay-as-you-enter cars the particular woman to pay fares must be selected on the spot.

Letter paper is to cost more, but the lower will be expected to write long letters just the same.

Europe reports an eclipse of the sun, but China's sun continues to shine and break into the newspapers.

The rain falls more on the just than the unjust, for the latter attach themselves to any umbrella in sight.

A scientist announces that coffee is frequently the cause of divorce. Some coffee is capable of worse things than that.

Harvard knows a lot, but she has had to acknowledge that she doesn't know how to keep the college elms alive.

Los Angeles chorus girls are said to be out on a strike. If they don't like their jobs why don't they go into politics?

The hide of the whale is said to be two feet thick in some places. This makes the whale the politician of the sea.

The baseball season of 1912 bids fair to be quite as highly seasoned as the baseball seasons of other years have been.

Cincinnati women want a curfew for men only. When a man has to be chased home it is plain he needs other inducements.

A train ran a race with a cyclone in Kansas—and won. The cyclone must have rubbed the earth too close and got full of friction.

"Imports of diamonds have fallen off heavily," says the New York World. Perhaps all the hotel clerks are now supplied with 'em.

A society woman in New Jersey died while playing bridge. The game is often a shock to its players, but not often such a fatal one.

The Princeton student who has invented a pocket for a woman's silk stockings evidently isn't devoting all his attention to his studies.

In Ohio it has been held criminal for a candidate to give a voter a cigar. The recipient of the cigar very generally endorses that principle.

Massachusetts man who fell heir to millions has bought a farm. He is now in a position to raise chickens and still keep out of the poorhouse.

The Hagerstown, Md., public library keeps an automobile that delivers books from door to door. Those books must have been ordered by telephone.

An optimist is a man who believes that the anthracite trouble will soon be settled, so that coal will be plentiful and reasonably cheap next winter.

On Mars a year is 730 days long. It seems evident that some of the ladies have adopted the Martian calendar without saying anything about it.

The price of eggs in China now is five cents a dozen, but unfortunately for economical housekeepers, it is 8,000 miles to China by the shortest way.

It is said that the Egyptians knew about appendicitis 7,000 years ago. Which may afford a clue to how they got the money with which to build the pyramids.

According to a scientist the older a star is the faster it moves. Long practice in dodging vegetables and other similar tokens from audiences surely ought to count.

A college professor has discovered that a woman scratches a match with an outward movement. Those sheathes are certainly doing their share in emancipating the sex.

The famous Mona Lisa is said to be in the United States. The only clue the art detectives have to trace her is that she wears a smile which will not come off. In these days that is some identification.

"Chicago has discovered a girl with a perfect foot," says the Toledo Blade. Did the poor girl lose the other one?

A preacher informs us that no man has a right to tell his wife a lie—not even a harmless one. And yet we have been told that self-preservation is the first law of nature.

Writing paper is to advance in cost, but it is too much to expect that the rise will teach some impetuous statesmen the excellence of the old rule. "Never write; send a man."

It is only fair to call attention to the fact that the Pennsylvania judge who ruled that a husband's home is where his wife abides is not the one who sent an Allegheny woman to jail for having nine husbands.

Boston reports that the marriage license bureau there shows that no Hub ladies took advantage of leap year. Does the Boston marriage license bureau examine applicants as to which side popped the question? If so, it seems to add a new terror to the task of contracting matrimony.

PAPER BAG COOKING

WONDER-WORKING SYSTEM PERFECTED BY M. SOYER, WORLD'S GREATEST LIVING CHEF

A PAPER BAG LUNCHEON.

By Martha McCulloch Williams.

A paper bag cooked luncheon, with bridge to follow, or an afternoon collation prepared in the paper bags and served after the game, will provide a new note in social hospitality.

With a large party it is not wise to undertake individual bag cooking. Better have bags for each tableful, limiting the tables to playing size.

The two menus here given are adjustable either to luncheon, afternoon collations or late suppers. Claret punch, Sauterne cup, or tea-lemonade should be served with each, winding up with black coffee or chocolate made with a little brandy and very lightly sweetened. Salted nuts, olives and radishes are also served, either together or separate, at the discretion of the hostess.

Diamonds of Chicken on Toast

Green Peas Hot Biscuits Sliced Potatoes

Fruit Endive Salad Sherry Dressing

Asparagus with Cheese Cheese Cakes

Sliced Marble or Spice Cake Nuts Raisins Crystallized Fruit

Diamonds of chicken are on the surface extravagant, but less so than they seem, for the rest of the chicken need not go to waste. The diamonds are the breast cut in half lengthwise, boned, trimmed, and flattened, but not mashed. They are very well buttered, lightly seasoned with salt and pepper, have a sliced mushroom laid on top, and are wrapped in this sliced bacon, then cooked in a well buttered bag about twenty minutes. While they cook get ready: thin diamonds of toast. Cut it from stale bread and make as crisp as possible. Butter liberally, and keep very hot without scorching. Lay a chicken diamond on each piece of toast and keep all hot while you add to the gravy in the bag, which must be poured into a small saucepan, minced olives, minced celery, a little lemon juice, a lump of butter rolled very lightly in flour, and the lightest sprinkle of powdered sweet herbs. Cook over hot water till well mixed, then add a spoonful or so of cream, stir it well through, and finish with a spoonful or so of sherry. Do not cook after the wine is in. Pour the sauce equally over the diamonds and send to table very hot.

Green peas and sliced potatoes have been heretofore ascribed. Make your biscuits very tiny, also very short and light. For the salad cut up French endive in inch lengths, along with peeled high flavored apples and heart celery. Mix all well together, put heaping spoonful upon crisp lettuce leaves and garnish with celery tips and strings of pimento. Pour over a dressing made from three tablespoonfuls best oil, one tablespoonful lemon juice, one tablespoonful sherry, half a teaspoonful of sugar, a pinch of salt, red and black pepper to taste and a few drops of tobacco or chili vinegar. Mix the dry ingredients well, add the lemon juice, beat smooth, then put in the tobacco. Then add alternately the oil and sherry, beating in each portion well before adding another.

What follows sounds simple, yet may turn out more troublesome: Savory Mouthfuls Sweet Potato Straws Mushrooms Stewed in Cream Apple Brown Bread Sandwiches Sliced Cake in Variety Fruit Nuts Bon-Bons

For the savory mouthfuls first make a good puff paste, roll it very thin, then cut neatly into small squares—say three inches across. Put upon the

wire sieve, add a tumblerful of any wine and water, the grated rind of a small lemon, first washed and dried, three heaped up tablespoonfuls of powdered sugar and one ounce of butter. Mix all together and pour the mixture into a buttered soufflé dish. Add the well beaten yolks of two eggs and the juice of a small lemon carefully strained. Beat the whites of the eggs to a stiff froth with a pinch of salt and powdered sugar to taste, color to a pale green with a few drops of spinach coloring or pale pink with a little carmine or cochineal. Pile on top, place in a bag, put into a very moderate oven and bake till the meringue is firmly set.

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Puddings of Degree

By Nicolas Soyer, Chef of Brooks' Club, London.

Pudding à la Baronne: Take half a pound of well-washed, dried and picked currants, half a pound sultana raisins, half a pound of bread crumbs, an ounce of chopped citron and four tablespoonfuls of golden syrup. Mix all well together, then add an ounce of self-raising flour and the well-beaten yolks of two eggs, mixed with a pint of milk. Beat all well together and finally add the whites of the eggs, whipped to a firm froth. Fill with this a well-greased paper soufflé dish, place carefully in a bag and bake in oven for an hour and a half. Turn out carefully and serve with a little heated golden syrup poured over and around it.

Pudding à la Mayence: Rub half a pint of breadcrumbs through a fine

wire sieve, add a tumblerful of any wine and water, the grated rind of a small lemon, first washed and dried, three heaped up tablespoonfuls of powdered sugar and one ounce of butter. Mix all together and pour the mixture into a buttered soufflé dish. Add the well beaten yolks of two eggs and the juice of a small lemon carefully strained. Beat the whites of the eggs to a stiff froth with a pinch of salt and powdered sugar to taste, color to a pale green with a few drops of spinach coloring or pale pink with a little carmine or cochineal. Pile on top, place in a bag, put into a very moderate oven and bake till the meringue is firmly set.

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Not Strong on Ancestors

At That, Only One the Old Traveling Man Could Remember Was Victim of Injustice.

A crowd of traveling men were boasting about their ancestors. One told how back in the dark ages his illustrious ancestor was king of England. Another traced his family back to the ark, and also showed how some members of his family had taken part in the crusades. Another attempted to prove that he was a thirty-second cousin of the present king of England.

All the while the old traveling man sat still, drinking his ale and taking long puffs at his pipe.

"Tell us something about your ancestors," said the youngest man in the party, who had just declared that one of his ancestors had commanded a wing of Washington's army at Yorktown, while another fought with Scott in Mexico, while his own father had commanded an army during the Civil war.

"There isn't much to tell," said

squares several sorts of filling—cooked chicken minced with olives and seasoned with melted butter and lemon juice, or cream and sherry; ham shaved as thin as possible, then cut across and mixed with finely minced cucumber pickle; salmon freed of skin and bone, drained, highly seasoned with lemon juice, or tarragon, salt and pepper, or lean roast mutton, mince and mixed with currant jelly, melted in a little claret or vinegar. Anything tasty and easily handled will suffice. Use only a bit of filling, fold over the paste, pinch tight and bake, keeping the triangle as true as possible. Serve either hot or cold.

Sweet potato straws are better hot. Cut potatoes in slices lengthwise, peel, then cut the slices into straws—they should be less than a quarter inch each way. Dip in melted butter or bacon fat and cook inside a greased bag ten to fifteen minutes. Take up, let cool partially, lay on clean paper to absorb any grease, then sprinkle lightly with fine salt, and set again in a hot but fireless oven.

Peel the mushrooms and cut away the stalks, but do not wash unless they show dirt. Put them in a thickly buttered bag with half a gill of cream to the pound, a lump of butter rolled in flour and a very little cold water, say half a spoonful. Seal put in hot oven for five minutes, slack heat, and cook fifteen minutes longer. Take up in a hot deep dish, add a wineglass of sherry, stirring it in lightly, then dust with pepper and serve very hot.

To make the sandwiches, mince fine or scrape highly flavored apples, mix with a little sweet French dressing, made with lemon juice instead of vinegar, and spread between thinly buttered brown bread.

PUDDINGS CAN BE BOILED IN PAPER BAGS.

It is not beyond paper bags to boil things, especially puddings. They must be put in thin molds with tight fitting tops, the molds filled only two-thirds—even a little less for some sorts. After the tops are on, tight the molds must be set in a lightly greased bag, which has been gently flattened at the bottom so as not to break it, and reinforced along the seam with thick paste, which has been allowed to dry before using. After the pudding is in the bag, the mold standing upright, pour in enough cold water to come three parts up the sides, fold and clip the bag, set it on a trivet with feet an inch high, and put the trivet upon the bottom of the oven. Have the oven hot, keep it so for ten minutes, then slack heat half and cook as long as necessary.

Here follow sundry receipts for puddings adapted to this paper bag boiling, along with a caution—pastry for boiling is better shortened with finely minced suet than with either butter or lard.

Place of honor for the Wilson plum pudding—the lady of the president's plum cake can not be too much referred to. She says: "Mix one cup of sugar, one cup of butter, six eggs beat on separately, four cups of flour browned, one cup of sweet milk, one-half cup jelly, one half cup of molasses, one-half pound suet chopped fine, two pounds of raisins, cut and floured, one cup of cherry preserves, three ounces of citron cut fine, one teaspoonful each of cinnamon and cloves, one nutmeg grated. Put in well greased small molds, or square coffee cans, leaving room to rise, use lard for greasing, boil five to six hours; when done remove from molds or cans, wrap in oiled paper, and place in cake box till needed, then steam until hot through, then serve with sauce."

For peach pudding make a square mold of paper bag, clipping the folded corners very well, grease it thickly, and put level over the bottom a plant can of peaches, the very best, drained of all syrup. Pour upon them a rich custard made with two cups of crumbled cake, half a cup of sugar, a scant cup of rich, new milk, four eggs beaten very light and either a large wineglass sherry or the juice of a lemon. Strew a few sultana raisins, macerated in rum, on top, slip in another bag very well greased, seal, and bake at slow heat about an hour. (Copyright, 1911, by the Associated Literary Press.)

room does not hitch with your personality, there will be discord. All things have color, and it is not an accident that their colors exist. They are all caused by vibration, as shown in the spectrum. Red vibrates at the lowest rate of speed and violet at the highest. Next in the scale above red comes orange; then yellow, green, blue and violet.

Red has nearly the same effect as semi-darkness. We all know that in the twilight we are calm and thoughtful. So in your red room you are influenced to be calm. Red has not this effect, however, on some of the lower animals, as we have often had reason

to know during rambles in the fields where cattle graze.

Blue, on the other hand, at the other extreme, has a tendency to make us inspired and think of the higher things, like poetry and art. We know how why some dining rooms are finished in blue. This tint in a boarding house dining room will help take the mind off the possible meager array on the table. If you are thinking of Bryant or Longfellow, it matters little what is in the hash. This is what blue walls are supposed to do to you. But, seriously, the first thing to consider in the furnishing of the house is the decorations that are to go on the walls, for they affect their influence.

Cheery colors should be used in the dining room—not gaudy, but tones that will harmonize with the atmosphere that should pervade any place where bread is broken. In the living room or in the library, there should be restful tones like browns or tans. The bedroom walls should have tints that are not loud or disturbing.

The house we show here is one planned to be lived in all over. There is no parlor that has to be closed

IDEAS FOR HOME BUILDERS

BY WM. A. RADFORD.

Mr. William A. Radford will answer questions and give advice FREE OF CHARGE on all subjects pertaining to the subject of building, for the readers of this paper. On account of his wide experience as Editor, Author and Manufacturer, he is, without doubt, the highest authority on all these subjects. Address all inquiries to William A. Radford, No. 118 West Jackson boulevard, Chicago, Ill., and only enclose two-cent stamp for reply.

There is one feature about a house that has a very strong and potent influence on our daily lives, a factor that we seldom think of. It is the wall decorations of the house. You may not realize it, but the colors and tints on your walls not only have an artistic effect, but they have something to do with your moods.

A good many people have gone into the why and wherefores of this fact, dug into mysterious sciences, and told us all about it with big words that had to be looked up in the dictionary, but that is not necessary. There are very few things that cannot be told simply and plainly without impressing on the hearer or reader that the writer or speaker has been to college.

We will spend weeks and weeks planning our house, lay awake nights over it, and probably have harsh words with our wife over the number of closets and where the pantry shall be placed (for as a rule the wife only cares about the closet room and the pantry). The men folks can have everything else as they want it, except the parlor, dining room, kitchen, hall, bedrooms and the bathroom. That is all she cares to arrange, except the size of the porch. Everything else we can have our way about.

Then, when it comes to decorating the wall, we defer to her and let her have her way, too. That is kind.

Maybe the parlor will be green, the dining room red, the kitchen walls will be apple-green, and one bedroom will be blue. Another bedroom will be buff, and a third one will be pink. Or we will leave it all to the decorator or paper hanger, and let him choose the combination.

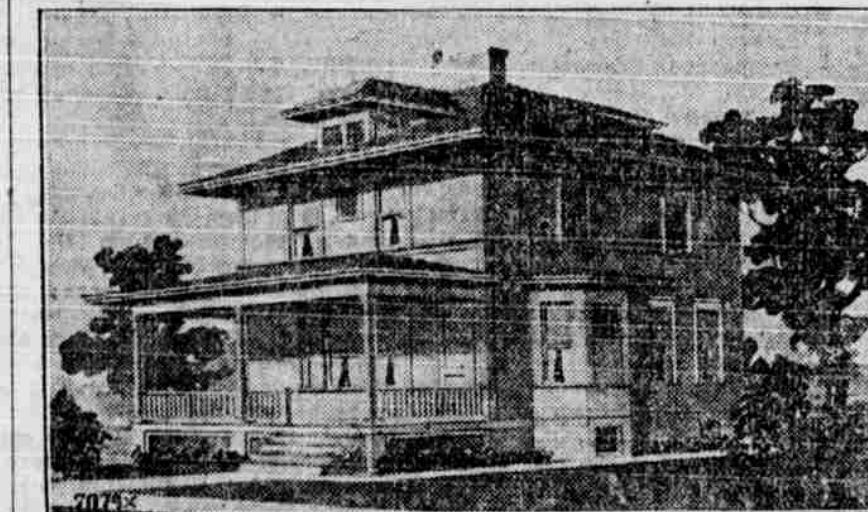
Then we are living in a paper-hanger's house, not in one of our own choice.

A wall should be a background for the personality. If the color of the

into one room where there is any social function. The kitchen is of sufficient size to be convenient. Access to the stairway may be had either from the living room or the kitchen. On the second floor are three bedrooms and an alcove. The front bedroom is the largest, and the wall space affords opportunity for good taste in decoration.

This house is estimated to cost from \$2,800 to \$3,500, using good, substantial materials.

Calling Tom. A man living in a northern town was startled about four o'clock one



morning by hearing the knocker on his front door being used most vigorously. Hastily jumping out of bed, he threw up the window, and, fearing that the house was on fire or that some dire calamity had happened, anxiously inquired what was the matter.

"Oh, it's all right," was the reply, coolly vouchsafed by a burly youth below. "I was to call Tom, who lives across the road, and as he hasn't got a knocker on his door, I thought you wouldn't mind me using yours to wake him up. You needn't trouble to come down. I think I've roused him."

And, sure enough, he had, and half the street was wakened.

Hand Decorated. A prominent New York woman recently lost her maid through marriage and was unable to find a successor for several days, in which time she was obliged to do for herself many things she had never done before. She found her extreme nearsightedness a greater trial than when she was waited upon by the deaf Ceille. In the Fifth avenue stage one day she was uncomfortably aware that she was being stared at by each newcomer, but she tried in vain to guess the reason. When she reached her sister's house at last the latter broke into scandalous exclamation.

"My dear Grace," she cried, "are you crazy? You have blacked your eyebrows a bright blue!"

Hadn't Taken the House. Ghosts and weird apparitions which were said to appear in an empty house were not an inducement to possible tenants, so the agent had it elaborately done up and decorated and, by way of tempting bait, had some expensive gas fittings through the house. The next week he heard that some bold man had been after the house. His heart leapt with hope and expectation, and he rushed off in frantic excitement to the housekeeper of the haunted grange.

"This is splendid!" he gasped. "Someone has taken the house, hasn't he?"

"I don't know, sir, I'm sure. Perhaps he'll come back for the house, but he's taken all the gas fittings."

Utilizing Water Power. Three hundred miles of railway now being constructed in the Pyrenees are to be operated by electricity furnished by water power stations in the mountains. Constantinople is to be supplied with electricity from a hydraulic power station on the Sakama river, eighty miles distant. There will be two turbine stations, one of 16,000-horse power and one of 8,000-horse power.

First Floor Plan

Second Floor Plan

Interior View.

Strong and Vigorous Chick.

FOLDING EGG CASE IS NOVEL

When Not in Use It Can Be Collapsed Into Flat Piece—Resembles Children's Lunch Box.

When we speak of the folding egg case designed by two Minnesota men we want to make it plain at the outset that it is the case that folds, not the eggs. Nobody has yet thought of a way successfully to fold eggs. This case consists of a hinged cover and a side member folding into the cover and to which the latter is pivoted. The cover forms the bottom of the box made by opening the bellows-like

POULTRY

CHICKS DYING IN THE SHELL

Common Trouble in Hatching and One Causing Many Failures Undiscovered for Many Years.

Chicks dying in the shell is a very common trouble in hatching and one which causes many failures each year. There was no attempt to discover why chicks die in the shell until the hatching of them with incubators became popular, although this trouble predominated when old biddy sat on the eggs long before the incubator was even thought of. There were only a few under each hen at the most, and nothing was thought of it, but when the incubator came into the field and made it possible to hatch them by the hundreds the cause of chicks dying in the shell came up for discussion.

Remember that the secret of securing high per cent hatches depends as much upon strongly fertilized eggs laid by healthy, vigorous birds as upon proper incubation. The more frequent causes of chicks dying in the shell where the incubator or operator is at fault are irregular temperature, neglect in turning the eggs, improper ventilation or more frequently caused by operating the incubator in a poorly ventilated room. The directions accompanying an incubator are generally to be relied upon, and if these are followed carefully no greater trouble should be experienced with the chicks dying in the shell where eggs are incubated by artificial than by natural means, due allowance being made for the experience of the operator.

Why chicks die in the shell is somewhat of a difficult question to answer, for the causes are not always the same. Perhaps not in two cases in

incubation, or to evaporate the moisture in the egg too rapidly. This amount of air is regulated to a larger amount after the chick has hatched. Provision is made to turn the eggs easily by means of a spare tray. The airing of the eggs is also well arranged for.

A hydrometer registers the humidity inside the incubator, thus indicating the proper evaporation needed.

The heating element is fastened to the roof and regulates the temperature in all parts of the machine to an even heat.

WHY SO MANY EGGS ARE BAD

Producers Should Take Sufficient Pride in Product to Give it Proper Care and Attention.

During the warm weather there are many bad eggs placed on the market. These bad eggs may be dirty, incubated, shrunken or held, rotten or moldy and bad flavored.

Some of the causes of dirty eggs are unsanitary conditions about the poultry house; lack of litter in the house; an insufficient number of nests; and not gathering eggs often enough. The few dirty eggs that are produced should be consumed at home and not washed and sold.

With these faults corrected the number of broken eggs would be lowered, for some of the above conditions result in both dirty and broken eggs. The cause of some of the breakage, however, is the lack of mineral matter for the egg shell. Oyster shells or bone will furnish this mineral matter for the production of thicker shelled eggs.

Egg producers should take sufficient pride in their product to give it proper care from the time it is laid until it is marketed. Subsequent handlers should exercise a similar precaution. Careful attention to these important points would materially lessen the losses enumerated above, and would add to the pleasure of producing and of consuming this important food.

Eggs may be a delicacy or only an ordinary, or even inferior, material for food purposes, depending very largely upon the way they are handled by producer, middleman and consumer.

Desire for Meat Ration. The observing poultry raiser cannot fail to note how eagerly young chicks seize any kind of a scrap of meat. They will pull and tug and tumble over each other in their eagerness to get a bit of flesh, either raw or cooked. This indicates the desire which nature has given them to supply their wants.

Never set a thin, lousy hen. She won't stay her time out. Pet ducks are scarce; it is a fact they rarely make friends.

Parched meal is good for chicks to pick when two or three days old. Chopped up onion tops make good chick medicine at this time of year.

The turkey hen, having hatched out her brood, will prove herself the eat of mothers.

Chicks on a hard board floor soon develop leg troubles. Sprinkle fine earth or sand over it.

Feeding chicks when too young and too much at a time are fruitful sources of bowel trouble.

For the geese a low shed open to the south is about all that is needed, as geese seem impervious to cold weather.

Washed eggs rot more readily than those not washed. The dirty eggs, if sold at all, would better be sold dirty than washed.

Sunflower seed is good for all farm animals, but chickens especially should be provided with it when it is so easily grown.

Dust the hen with insect powder before setting, and twice more while hatching, then chicks will not be full of lice to begin with.

Plants for Poultry Yard. If your poultry yard has not already some shrubs or trees, plant some for shelter for the fowls on hot days. It is well to have two yards, and sow one with grass while they are living on the other.

Trees in Chicken Yards. Poultry and plums, peaches and pears for pleasure or profit.

It's a good combination—a money-making proposition. The trees in the yards will furnish shade for the chickens in the summer, while the chickens will work the trees and destroy insects.

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UNIFORM HEAT FOR HATCHING

Temperature in Electric Incubator is Automatically Controlled, Thus Insuring Success.